

THE WORLD IN PARAGRAPHS

A BRIEF RECORD OF PASSING EVENTS IN THIS AND FOREIGN COUNTRIES.

IN LATE DISPATCHES

DOINGS AND HAPPENINGS THAT MARK THE PROGRESS OF THE AGE.

Western Newspaper Union News Service.

ABOUT THE WAR

Italians and Austrians both claim gains near Jaramo.

British war office records successful raid northwest of La Basse.

Unsettled situation in Russia places country on eve of catastrophe.

British weekly reports of ships shows eighteen big vessels sunk.

In Albania, Italians capture three villages, extending their lines to new and powerful positions.

British casualties as published in May show a total of 5,902 officers and 106,321 men, a total of 112,223.

Since new battle from Tolmino to the sea began, Italians have taken 23,681 and the Austrians 14,500 prisoners.

A Swedish ship engaged in the work of the Belgian relief commission was sunk May 18th, notwithstanding it held a German permit to sail.

From Soissons eastward intense artillery duel is in progress between French and Germans. Since May 1st, French have taken 8,600 prisoners.

Austrian war office says Italian casualties have been very heavy. More than 13,000 unrounded Italians have been captured up to Sunday, says the statement.

Following reports of increase in Russian artillery activity against Austrians, comes a statement of renewal of activity of the Russo-Rumanian forces against the Teutonic allies in Rumania.

Seventy-six persons were killed and 174 injured in Dover or Folkestone, England, in the most ambitious raid upon England yet made by German aircraft. Of the killed, 27 were women and 13 children.

In Champagne region of France, Germans launch fierce attacks, but are driven off with great loss of men. French recapture all ground lost. Big artillery action continues between Soissons and Rheims. South of Berry-au-Bac, Germans carry out successful mining operations, seizing a few trench elements.

WESTERN

Whale meat may soon be put on market in cans.

Tornadoes in Illinois and Missouri kill 78 and injure many persons.

Kansas City judge denies petition for injunction to prevent carrying out of the army registration in Missouri.

Four persons are reported to have been killed and thirty injured in a tornado which virtually wiped out Mineral Point, Mo.

Civil War veterans en masse gave the purse strings of Cleveland, Ohio, a mighty pull in a "Liberty Loan Drive." They celebrated Memorial Day that way.

Evidence that I. W. W. agitators, lumberjacks and logging men are fleeing into the forests of northern Minnesota and the Northwest to escape draft was seen in a report from State Forester Cox at St. Paul.

Sixteen Mexican government soldiers were killed, six wounded and six taken prisoners by the Villa command when it captured Ojinaga, forcing the small government force to flee across the Rio Grande to the American side.

Several shots were fired from the direction of men going to work at the United Verde mine, after stones were thrown at them by men in a crowd of strike sympathizers at Jerome, Ariz. The shots went wild. All the workers were disarmed when they reached the mine.

WASHINGTON

Prisoners at the Maryland penitentiary have bought \$2,150 worth of Liberty Loan bonds.

Charles Emmet Yeater of Missouri was nominated to be vice governor of the Philippine Islands.

The Senate Finance Committee decided to provide in the war tax bill to raise \$80,000,000 by consumption taxes of 2 cents a pound on coffee, 5 cents on tea, 1 cent on sugar and 3 cents on cocoa.

President Wilson is convinced that the British and French will be able to stand their ground until the United States can get in with 1,000,000 or 2,000,000 men and help roll the Germans back to the Rhine.

President Wilson joined the ranks of participants in the Liberty loan by subscribing for a \$10,000 bond.

The United States' position against granting passports for attendance upon the Stockholm Socialist conference is unchanged.

A bill by Senator Poindexter of Washington to punish malicious storing of foodstuffs and other necessities, under penalties of from six months to three years imprisonment was favorably reported by the Senate judiciary committee.

FOREIGN

The United States Commission of Engineers has arrived in Paris.

Many regiments are leaving Petrograd for the front daily, bearing banners which are inscribed "liberty and honor."

The great decline in the German birth rate, due to the war, continues to produce disquietude among German sociologists.

The opening of the reichsrat in the grand hall of ceremonies in the Imperial Hofburg at Vienna was solemn and brilliant.

During the last few days German aircraft have dropped bombs on towns situated in the Danube region, inflicting many casualties.

Ten thousand seven hundred liquor saloon licenses have been cancelled by purchase since the passing of the English licensing act of 1904.

A considerable sentiment for revolution in the German state of Wurtemberg is reflected in news stories published in the Frankfurt Zeitung.

The Geneva La Suisse printed details of a case similar to that of Miss Edith Cavell, the English nurse who was executed by the Germans in Brussels in October, 1915.

Premier Lloyd George told the House of Commons that the government had taken steps to deal with the present labor unrest in the country and prevent it in the future.

A dispatch from Constantinople, via Berlin, states that Ambassador Elkus, his wife and twenty-six attaches of the American embassy and consular service in Turkey left for Berlin en route to America.

A Vienna dispatch forwarded from Amsterdam by the Exchange Telegraph says that at the annual meeting of the Austrian Lloyd Shipping Company it was stated that the company's losses in 1916 were more than 5,000,000 kronen.

The declaration is made by the semi-official Amsterdam Nord Deutsche Allgemeine Zeitung of Berlin, that Germany desires no extension of territory for the purpose of aggrandizement or of political or economic accretion of power.

By a vote of 388 to 75 the House of Representatives at Peking approved the nomination of Li Ching-Hsi, the minister of finance, as premier in succession to Tuan-Chi-Jui, who was dismissed by President Li Yuan-Hung May 23rd.

Alaskans are preparing this spring to garden on a scale never before attempted in the territory, following a proclamation by the governor urging his constituents to recognize their responsibility and add all possible to the nation's food supply.

SPORTING NEWS

Standings of Western League Clubs.

CLUBS	Won.	Lost.	Pct.
Lincoln	22	12	.429
Des Moines	21	12	.418
Omak	20	14	.356
Sioux City	19	16	.343
Idaho	18	16	.343
Joplin	15	17	.267
St. Joseph	12	20	.245
Wichita	10	23	.204

Bob McAllister outboxed and outpointed Gunboat Smith in a 10-round bout in New York.

Jack Dillon of Indianapolis shaded George Chip of Newcastle, Pa., in a hard 10-round bout before a big crowd at Cincinnati.

All attendance records and betting were broken at the Whit Monday races on the Greenwald track in Berlin. The pari-mutuels took in more than 2,000,000 marks, 500,000 being bets on one race.

Allen enemies can't go to baseball games in San Francisco after June 5th, without a special permit from the government. The baseball park is within a half mile radius of the National Guard armory.

GENERAL

Tony Cuaz, said to be ringleader in the gang arrested in Cripple Creek and other points on charges of high-grading in the gold mines of the rich Colorado fields, is reported to have confessed to virtually all the allegations made against him and his confederates.

Italy paid honor to America and her first president through the Italian war commissioners who made a pilgrimage down the Potomac to Mount Vernon and laid on the tomb of George Washington the bronze wreath which since the days of ancient Rome has been bestowed on famous heroes.

In connection with anti-draft conspiracies, hundreds have been "detained" by government agencies. The numbers of persons known to have been arrested May 31st are as follows: New York City, 6; Ohio, 6; Kansas, 5; Nebraska, 1; Missouri, 5; Minnesota, 1; California, 1; West Virginia, 1.

Memorial Day took on a deeper meaning in Pittsburgh, Pa., as thousands filed past the bier upon which the body of the late George W. Guthrie, United States ambassador to Japan, lay in state in Memorial Hall. Citizens of all ages and stations passed in continuous procession for nine hours.

A \$75,000,000 subscription to the Liberty loan by an unnamed New York bank.

Three white men and three negroes were wounded in a recurrence of riots that started in East St. Louis, Ill.

A severe earthquake was experienced Sunday night throughout Southern California. At the town of Brawley the quake rocked a school, where exercises were being held, so sharply that several women and children fainted and a panic was narrowly averted.

ARIZONA STATE NEWS

Western Newspaper Union News Service.

June 8-9.—Annual meeting Ocean-to-Ocean Highway Association at Globe. July 4-6.—Eike's Annual State Reunion at Prescott.

Globe will celebrate July Fourth. Fire destroyed a bakery at Lowell. Chloride is to become an incorporated town.

Kingman observed Memorial Day with a parade and patriotic meeting. Public drinking cups and towels are prohibited by a new law, now effective.

New machinery has been ordered for the Wenden King mine in Yuma county.

The Globe Chapter of the American National Red Cross Society has been formed.

The Diamond Joe, in the Cedar mining district, is shipping high grade lead-silver ore.

The Cochise Stockgrowers' Association will hold its annual meeting in Douglas in September.

Arizona is producing its copper as efficiently, on the whole, as any other copper producing division.

The leaching plant of the Emerald Mining Company of Kingman is expected soon to be in commission.

Governor Campbell announced the appointment of Dr. John R. Walls, of Tucson, to the superintendency of the state hospital.

Plans are to be launched by the Boy Scouts of Kingman to perfect their organization and obtain full equipment for scout duty.

An unidentified man fell in front of a service car in Miami and was so badly injured that he died at a hospital a few hours later.

Capt. J. Bernard Nelson of the First Arizona Infantry left Miami for Phoenix, where he will take charge of the state health office.

By a big majority, \$200,000 bonds were voted to build a first-class highway from Metcalf to the northern boundary of Greenlee county.

The Copper Queen Company erected a 60-foot flagpole on the mountain south of Bisbee, and a flag, 20x30, was raised on Registration Day.

The Department of Labor and National Council of Defense are expected to take cognizance of the miners' strike at the United Verde and the other mines in the Verde district.

At the Inspiration property the recently established tonnage rate of slightly more than 19,000 tons per day is being steadily maintained and it is quite possible that the 20,000 ton mark will be reached before many months.

To be twice wounded in the European war, once being struck by exploding shrapnel in the head, and to be drowned while in the convalescent hospital at Sydney, British Columbia, was the misfortune of a Bisbee boy, Private John Holland.

Adams March, Anson H. Smith and E. Elmo Bollinger organized the Big Bug Molybdenite Mines Company with a capitalization of 1,000,000 one-dollar shares. The company is to operate a group of mines situated in Copper Cañon, Cedar Valley mining district.

There seems to be an epidemic of insanity in Cochise county since the first of the year. There have been twenty insanity complaints sworn out in the Superior Court at Tombstone and eighteen men and women have been committed to the state asylum at Phoenix.

Several young men from Kingman, Chloride and Oatman have joined the First Arizona Infantry regiment. Authorization has been received by members of the American Red Cross Society for establishment of a chapter in Kingman.

Two men were killed at Jerome, another wounded, probably fatally, and a third was slightly wounded when shots were fired into a group of United Verde mine employes as they rushed from the mine to the United Verde & Pacific Railroad in response to a fire alarm.

Interest in mining affairs in the Copper Basin country, a copper-bearing section of proven possibilities contiguous to Prescott, has been stimulated of late by a broadening of the field of operations and by a number of copper ore discoveries of more than passing importance.

Assurances that "every effort would be made to hurry a settlement" of the strike of union miners and to see that "exact justice was done" were given at Jerome by Governor Campbell and John McBride, special representative of the Department of Labor, who addressed a mass meeting.

Floyd Smith was convicted of first degree murder in connection with the death of Vincent Ballard in Secret Pass last January by a jury in Superior Court at Kingman.

Ed Cuff, on trial in Mohave county, in Superior Court, charged with killing Jack Lacey at Hackberry, March 11th last, was found guilty of first degree murder by a jury.

The body of Fred W. Rench, who was killed at the foot of Stockton Hill, near Kingman, when a heavy truck was wrecked, was shipped to Pasadena, Cal., for interment.

The KITCHEN CABINET

When you get into a tight place and everything goes against you, until it seems you cannot hold on a minute longer, never give up then, for that is just the place and time when the tide will turn.—Harriet Beecher Stowe.

SEASONABLE DISHES.

This dish may be served hot with tomato sauce or cold, thinly sliced.

Veal Omelet.—Put three cupsful of cold cooked veal through the food chopper, with one slice of salt pork, add three crackers rolled fine, one beaten egg, two tablespoonfuls of butter, a teaspoonful of salt and a little pepper and nutmeg. Mold in an omelet pan, put in a pan with a little cold water, rub over the loaf with softened butter and sprinkle with crumbs. Bake while roasting and serve when the crumbs are brown.

Planked White Fish.—Clean and split a white fish and put it skin side down on a well buttered plank one and a half inches thick. Sprinkle with salt and paprika, lemon juice and melted butter. Cook the fish in a hot oven until tender. Garnish with hot mashed potato forced through a pastry bag. Brown the potatoes slightly before serving.

Caper Stuffing for Fish.—Take three slices of bread and a slice of salt pork finely chopped. Add a tablespoonful of butter, one teaspoonful of capers, one-half teaspoonful of sweet marjoram and stuff the fish.

Cucumber Cream Sauce for Fish.—Whip one cupful of cream until stiff, add a tablespoonful of vinegar, salt and paprika to taste and continue beating. When stiff enough to hold its shape fold in one pared and chopped cucumber.

Hollandaise Sauce for Fish.—Wash a half cupful of butter in cold water, using a wooden spoon to press out the water. Put one-third of the butter in a double boiler with the yolks of two eggs and a tablespoonful of lemon juice. Place the saucepan over hot water and beat constantly until the butter is melted; then another third of the butter, beating as before; as it thickens add the last third with the salt and seasonings needed.

Onion Cream Sauce for Meat.—Make a rich white sauce and add a cupful of boiled onions chopped fine, season well with salt and pepper and serve with veal, mutton or poultry.

Pressed Veal.—Cook together three pounds of veal, one onion sliced, two stalks of dried celery, one tablespoonful of sugar, one and a half tablespoonfuls of Worcestershire sauce, two tablespoonfuls of tomato catsup, two teaspoonfuls of salt. Half a cupful of minced mushrooms are added to the meat after it is cooked and chopped. Moisten with enough of the meat stock to mold, then pack into a bowl and cover with a plate.

One who claims that he knows about Tongue With Blackberry Jelly.

Tell me the world is a vale of sin; But I and the bees and the birds, we doubt it. And think it a world worth living in.—Ella Wheeler Wilcox.

A DAY WITH THE OMELET.

We have begun to take courage again at the price of eggs and to see times when an omelet will not cause ruin to the family finances.

A small omelet is easier to prepare and altogether more satisfactory than one made with eight to ten eggs unless they are cooked as small omelets, for too large a one is apt to be tough and either under or overdone. Four eggs makes a good-sized omelet to be successful.

Italian Cheese Omelet.—Separate whites and yolks of three eggs, add three tablespoonfuls of water, a pinch of salt and a dash of pepper to the yolks, beating well. Whip the whites until light and stiff but not dry, stir in the yolks lightly and put into a hot buttered omelet pan. When ready to fold sprinkle thickly with a well flavored cheese, fold in half and place in a hot oven after sprinkling with cheese. Remove when the cheese is melted and sprinkle with finely minced parsley.

Celery Omelet.—Beat the yolks of two eggs, add two tablespoonfuls of cream, two of chopped celery, and salt and pepper to season. Fold in the well beaten whites of the eggs, cook in a hot buttered pan until lightly browned underneath, then place in the oven to finish on top. Fold and turn out on a hot platter. A rich white sauce may be served with this, making a most satisfactory luncheon dish.

Bread Omelet.—To a cupful of bread crumbs add one cupful of cream or rich milk, one tablespoonful of butter a little nutmeg and salt and pepper to taste. When the crumbs have absorbed the cream add three well beaten eggs and fry in a well buttered pan.

Jelly Omelet.—Beat the yolks of three eggs, add a fourth of a cupful of sugar, two tablespoonfuls of milk, one-fourth of a teaspoonful of baking powder mixed with one-half tablespoonful

of flour, a little salt and a fourth of a teaspoonful of vanilla, and the whites of the eggs beaten stiff. Cook as any omelet, cover with jelly and sprinkle with powdered sugar before folding.

Be false and falsehoods will hasten to you, love, and adventures will flock to you, throbbing with love.—Master Luck.

MORE GOOD THINGS FOR THE TABLE.

Some of these dishes may find favor, adding variety to the diet and furnishing new combinations.

Chili Stew.—Cut in small pieces, or grind, one and a half pounds of round steak. Add to it one and a half tablespoonfuls each of olive oil and

butter, add six tablespoonfuls of chopped onion and one clove of garlic, fry until a light brown color. Add one and a half tablespoonfuls of Worcestershire sauce, and three tablespoonfuls of chili powder, stirring well. Pour in enough hot water to cover the bottom of the frying pan and cook with the meat 15 minutes, then add three cupsful of tomato. Blend one and a half

tablespoonfuls of flour with some of the tomato juice, add to the stew and place in a casserole to cook well covered for an hour. Serve with rice or noodles.

Spring Salad.—Mix together three cupfuls of finely shredded cabbage, half a cupful of dried apple, one-fourth of a cupful of diced celery, one cupful of grated pineapple, all moistened with boiled dressing and served on lettuce.

Fish Souffle.—Make a white sauce of two tablespoonfuls each of butter and flour; when well blended add a cupful and a half of milk, cook until smooth and add to this a teaspoonful of grated onion, a tablespoonful of minced parsley, and a large can of fish flakes which should be picked apart with a fork. Beat three egg yolks until light, add to this mixture and then fold in the stiffly beaten whites. Bake in a buttered dish until firm in the center, then serve at once with tomato sauce.

Fried Chicken de Luxe.—Sift a fourth of a teaspoonful of baking powder into the flour in which the chicken is rolled before frying. Beat one egg, add crumbs and baking powder, beating well; then dip veal or any meat to be breaded in this mixture, frying as usual. This method gives a richer crumbing than simply egg with crumbs.

The man who is really accomplishing something does not have time to stand around telling about it.

There is so little variety used in the preparation of tongue, that this recipe may appeal to the one who is fond of change.

Tongue With Blackberry Jelly.—Cook a fresh tongue until very tender in water containing a teaspoonful of mixed pickle-spice, one or two bay leaves in addition to those in the package, and a few dry celery tips. When very tender, remove the skin, trim off the root end and stick the meat with a few cloves. Place in a buttered baking dish, dust with salt and pour over a glass of blackberry jelly or jam, a cupful of raisins that have been softened in the juice of a lemon and cooked until tender in a cupful of water. Bake often and bake 20 minutes. Serve hot or cold.

Kidney Beans With Oxtails.—Soak two and half cupfuls of kidney beans overnight. In the morning rinse thoroughly and put into a large kettle or saucepan with two tablespoonfuls of sugar, a tablespoonful of salt, a fourth of a teaspoonful of soda, two large onions chopped, a third of a teaspoonful of pepper, and a quart can of tomatoes. Boil 30 minutes and then add two oxtails well cleaned and cut up. Simmer for four hours. This dish will serve a large family.

A half cupful of chopped, freshly roasted peanuts added to creamed potatoes, just as they are ready to serve, makes a new dish of creamed potatoes. A few peanuts added to a potato salad improves that also.

Cream Orange Sherbet.—Boil together three cupfuls of water, two cupfuls of sugar and a little yellow from the rind of an orange for five minutes. Remove the rind and chill, then add a half cupful each of lemon and orange juice; freeze slightly, turn in a cupful of cream or rich milk and finish freezing.

Orange Biscuit.—Make small dainty biscuits from rich baking powder biscuit dough. Grate the rind from an orange and press out the juice. Dip as many lumps of sugar in the orange juice as there are biscuits and plunge each lump into the center of each biscuit, sprinkle with the grated rind and bake in a hot oven. Serve hot or cold.

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FARMING NOW A BUSINESS

The Modern Day Farmer Applies Business Methods and Seeks More Than a Living on the Farm.

A nation-wide cry is being made for more economy and greater production, and probably never was the need of foodstuffs equal to that of the present. Grain prices are the highest in the nation's history and today the agricultural fields of America offer inducements that are unequalled in any other line of commerce or business. The ideal life is that close to nature, enjoying the freedom of God's great outdoors and fulfilling a duty to humanity by producing from a fertile soil that which is essential to the very existence of a less fortunate people who are actually starving to death for foodstuffs that can be produced so economically in the United States and Canada.

High prices for all grain, undoubtedly, will be maintained for a number of years, and it appears a certainty that the agriculturist will reap a bounteous return for his labor and at the same time carry out the demands of patriotic citizenship. A wrong conception has been generally noticed as to "Life on the Farm." It has been, to a large extent, considered as only a place to live peacefully and afford a living for those who are satisfied with merely a comfortable existence. Such a wrong impression has been created. In a measure, by the lack of systematic business principles to farming in general. But today farming and agriculture have been given a supremacy in the business world and require the same advanced methods as any other line of commerce. In no other business does a system adoption pay better than on the farm, and it is certain that there is no other line of work, that, generally speaking, needs it as much. The old idea of getting a living off the farm and not knowing how it was made and following up the details of each branch of farming to get the maximum of profit, at the least expense, is fast being done away with.

Farming is now being considered as a business and a living is not sufficient for the modern agriculturist. That I was not enough, the present-day farmer must have a percentage return equal to that of other lines of business. The prices for produce are high enough, but the cost of producing has been the factor. In many places, that has reduced the profit. It is the application of a system to the cost of various work on the farm that it is possible to give figures on profits made in grain-growing in Western Canada.

Mr. C. A. Wright of Milo, Iowa, bought a hundred and sixty acres of land in Western Canada for \$3,300 in December, 1915, and took his first crop from it in 1916. After paying for the land in full and the cost of cultivating it and marketing the grain, he sold his grain at \$1.55 a bushel (a low price compared with the present market), had a surplus of \$2,472.67. His figures are as follows:

4,487 bushels worth \$1.55 at Champion \$6,954.85—\$6,954.85

Threshing bill 11c per bushel 493.57

Seed at 95c 144.00

Drilling 160.00

Cutting 160.00

Twine 50.00

Shocking 40.00

Hauling to town 3c 134.61

Total cost 1,182.18